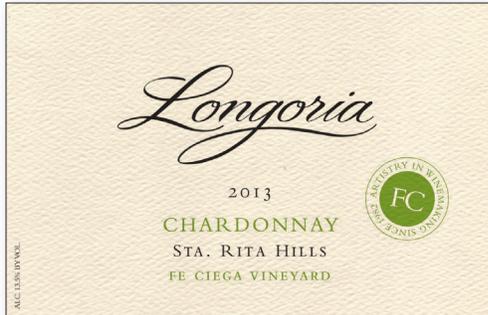


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2013 CHARDONNAY

Sta. Rita Hills – Fe Ciega Vineyard

The Premiere Release

We are proud to present our first bottling of Chardonnay from our estate vineyard, Fe Ciega. I planted this small block of less than an acre in 2008. I chose the Mt. Eden clone because of its rarity in our area and also because I've been impressed with wines I've tasted made from this clone.

TECHNICAL NOTES

Composition: 100% Chardonnay

Vineyard source: Fe Ciega

Production: 66 cases

Alcohol by volume: 13.5%

pH: 3.35

Titrateable acidity: 0.72 g/100 ml.

Cellaring potential: Two to four years

Bottle price: \$50.00

The Harvest

The grapes were harvested on September 9th with a sugar content of 22.9 Brix and outstanding acidity. This was the third harvest from our young vines, and the first where I felt the quality was good enough to bottle as a vineyard designated wine.

Winemaking

As with all of our Chardonnays, the grapes were whole-cluster pressed, settled for 24 hours, then the juice was racked to French oak barrels, of which just 18% were new. After fermenting in the barrels the wine aged *sur lie* for 10 months before being bottled in August 2014.

The Wine

The wine has a pale straw gold color with complex aromas of tapioca, brown sugar and vanilla cream. On the palate the wine has flavors of pears and spiced apples. The wine is medium bodied with higher acidity than normally found in California Chardonnay, which gives the wine a long, crisp and complex finish. We're very pleased with the quality of Chardonnay that our estate vineyard has produced and look forward to future vintages as the vines mature.

Food Pairings

This wine will pair well with a wide variety of food, including sea bass, lake trout and chicken dishes.

Rick Longoria, Winemaker
March 1, 2015